

Note: Surcharges apply on public holiday

SANDWICH MENU

Minimum order 8 sandwiches

SANDWICH - 1Per Person | \$10

BAGUETTE/WRAP - 1Per Person | \$12

Sandwich fillings include:

Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.

Poached Chicken Breast, avocado, mayonnaise and mixed leaves.

Smoked Salmon, cream cheese, avocado, capers, Spanish onion.

Chargrilled vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayonnaise

Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves

Tuna, lemon mayonnaise, cucumber, pickled onion & mix leaves.

Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

Sandwiches are made on whole wheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into 1/4s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.



Champagne

ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ | \$15 pp

Vegetarian/Vegan/GF option available

Homemade Wagyu Burgers cooked on the BBQ, served with cheese slices | \$20 pp

Chicken/Vegetarian/ Vegan/GF option available

Or enjoy a mixture of burgers and sausages | \$25 pp

Mixed Kebabs | \$25 pp

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

BUFFET & COCKTAIL CATERING MENU

Hot/cold finger food

(Minimum 12 per item) Each

Roast pumpkin, goat's cheese & tomato frittata | \$3.40

Cocktail pork & fennel rolls | \$3.50

Cocktail Spanakopita (feta & spinach filo triangles) | \$3.40

Cocktail pies (Beef, chicken & leek) | \$3.50

Cocktail sausage rolls | \$3.40

Cocktail Smoked salmon & dill quiche | \$3.60



Champagne

GOURMET SLIDERS

Made on mini milk buns (Minimum 12 per item)

Slow cooked beef brisket | \$3.90

Chicken schnitzel | \$3.90

Roast vegetable & goat's curd | \$3.90

Smoked salmon & cream cheese | \$3.90

BUFFET MEATS

Free range marinated & roasted chicken cut into 1/8's (served cold) | \$25.00 ea

Rare roast beef served with horseradish & mustards (served cold) | \$75 p/kg

Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) | \$50 p/kg

WHOLE TRAY CAKES | \$145.00

(30 x 40cm) 24 to 32 portions

Orange & Almond cake (GF, DF)

Flourless chocolate & raspberry cake (GF)

Chocolate & walnut brownie (GF)

Blueberry & lime baked cheese cake

Apple & rhubarb crumble

Carrot & walnut cake



SALAD MENU

\$75 per salad, serves at least 20 people (half size platters
available on request \$40)

Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut
and lemon honey mustard dressing.

Pearl barley salad - with oven roasted sumac tomatoes & carrots, pickled onions,
almonds, fresh herbs and a pomegranate vinaigrette.

Creamy Potato Salad - steamed chat potatoes with egg mayonnaise, sour cream
& horseradish dressing, crispy bacon, dill and shallots.

Asian Coleslaw - red & Chinese cabbage with shallots, coriander, mint, sesame
seeds, pepitas and a sweet chilli and lime dressing.

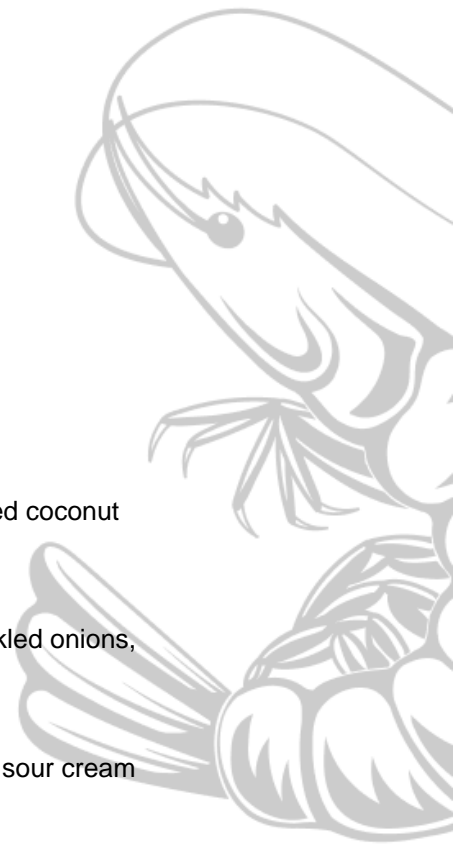
Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats
cheese served with balsamic dressing.

Classic Greek Salad - Lebanese cucumbers, capsicum, tomatoes, Spanish onion,
feta and Kalamata olives.

Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon &
garlic dressing.

Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower &
chickpea.

Seasonal Roast Vegetables | \$85.



Champagne

PLATTERS

Sushi Platters Serves 20 people

A variety of bite size Sushi Rolls Platter | \$60.00

A variety of cooked and fresh Salmon Platter | \$70.00

ANTIPASTO PLATTER | \$150.00 (serves 20 people)

Cold meats, marinated olives, cheeses, homemade dips, pate.

Served with crackers.

CHEESE PLATTERS Serves 20 people

A range of Australian & European cheeses served with crackers.

(4/5 cheeses) | \$100.00

(5/6 cheeses) | \$130.00

(7/8 cheeses) | \$160.00



PRAWN PLATTER

Tiger Prawns served with lemons and seafood sauce

Small (serves 12 - 15) | \$120.00

Medium (serves 15 - 25) | \$170.00

Large (serves 25 +) | \$220.00

SMOKED SALMON GRAVLAX PLATTER | \$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

FRUIT PLATTERS

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

Small | \$60.00 (serves 12-15)

Medium | \$90.00 (serves 15-25)

Large | \$110.00 (serves 25+)